

DINNERLY



Maple Lamb Ragu with Pasta and Black Olives



25 minutes



2 Servings

It's rustic Italian on the menu tonight with this hearty lamb, tomato and olive ragu sweetened with a touch of maple syrup. Serve with ribbons of tagliatelle pasta.

WHAT WE SEND

- 1 onion
- 30g pitted kalamata olives
- 250g tagliatelle pasta ¹
- lamb mince
- 1 tbs maple syrup
- 400g diced tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tbs balsamic vinegar ¹⁷
- 2 tsp worcestershire sauce ⁴

TOOLS

- medium saucepan with lid
- large frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Fish (4), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 780kcal, Fat 27.5g, Carbs 88.8g, Proteins 39.5g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Coarsely chop the **olives**.



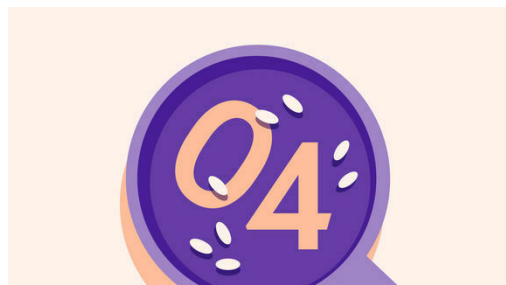
2. Cook pasta

Cook **three-quarters of the pasta*** in the pan of boiling water for 8 mins or until al dente. Drain, return to the pan and cover to keep warm.



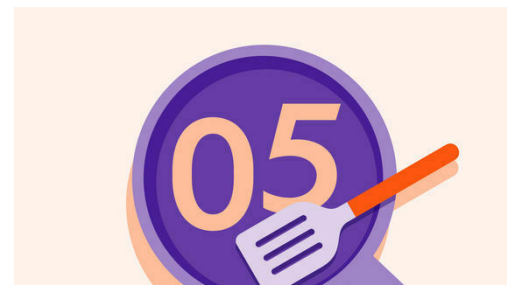
3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a large frypan over high heat. Cook the **lamb mince**, **onion** and **garlic**, breaking up the lumps with a spoon, for 5 mins or until browned. Add the **maple syrup** and cook, stirring, for 1 min or until slightly caramelised.



4. Simmer ragu

Add the **tomatoes**, **1 tbs balsamic vinegar**, **2 tsp worcestershire sauce** and **2 tbs water** to the lamb mixture. Bring to a simmer, then reduce the heat to medium-low. Cook, stirring occasionally, for 5 mins or until slightly thickened. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **pasta** and **ragu sauce** among bowls. Scatter over the **olives** (see Make it yours) and enjoy!



6. Make it yours

Not everyone loves olives, so feel free to serve them separately in a small bowl.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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